

BOSCH

Concept Series Kitchen Machines

for models:

MUM 7000 UC • MUM 7100 UC

MUM 7010 UC • MUM 7150 UC

MUM 7220 UC



**READ THIS MANUAL
thoroughly for important safety and operating
instructions before using this appliance.**

IMPORTANT SAFEGUARDS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the kitchen machine.
2. To protect against risk of electric shock, do not put the drive unit in or under water or other liquid.
3. This appliance is not for use by children.
4. Close supervision is necessary when any appliance is used near children.
5. Do not leave appliances unattended during operation.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. To disconnect: Switch appliance off then remove plug from power supply.
8. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from whisks, beaters, blades, disc, dough hook and/or other moving parts during operation to reduce the risk of injury to persons, and/or damage to the appliance or its attachments.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
10. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury and is therefore prohibited.
11. Do not use outdoors or when standing in a damp area.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Always operate appliance with covers in place.
14. Blades are sharp. Handle carefully due to risk of injury.
15. Remove beaters from mixing bowl before washing.

NOTE: ALSO BE SURE TO READ THE WARNINGS AND CAUTIONS THAT ARE PROVIDED BEFORE EACH ATTACHMENT'S OPERATING INSTRUCTION.

SAVE THESE INSTRUCTIONS

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	2
Table of contents	3
ABOUT YOUR KITCHEN MACHINE	4
Bosch Concept Series Kitchen Machine	4
Unpacking	4
Electrical specifications	4
Before using for the first time	4
Getting to know your Bosch Kitchen Machine	6
Special accessories	6
Power unit features	6
Getting started	7-9
 STANDARD ATTACHMENTS	 9
Mixing bowl w/twin beating whisks and dough hook	9
How to use dough hook	10-11
Placing into operation with dough hook	11
How to use twin beating whisks	11
Operation with dough hook and whisk assembly	12
Use of mixing bowl with twin beating whisks	13
Placing into operation with twin beating whisks	14
Care and cleaning of bowl and its accessories	14
Blender with unbreakable plastic jar	15
How to use blender	15
Placing blender into operation	16
Example of use of blender	16
Care and cleaning of blender	17
Slicer/shredder with unbreakable bowl	17
Slicer/shredder, intended use	18
Placing slicer/shredder into operation	19
Care and cleaning of slicer/shredder	20
Food processor with unbreakable bowl	20
How to use food processor blade	20
Placing into operation with food processor blade	22
Examples of use of food processor	22
Care and cleaning of food processor blade and bowl	23
How to use discs w/5-cup capacity bowl	23
Placing into operation with discs and disc holder	24
Care and cleaning of discs, disc holder and bowl	24
SERVICE and REPAIR	24
TROUBLESHOOTING	25
SAMPLE RECIPES	26-27
SPECIAL ACCESSORIES	30
BOSCH small appliance warranty	31

HOUSEHOLD USE ONLY

ABOUT YOUR KITCHEN MACHINE

Congratulations on having selected one of the Bosch Concept Series Kitchen Machines. A series of kitchen machines that we, and—thankfully—cooking professionals the world over, feel are the best household-type kitchen machines available.

As you read through these instructions, please pay particular attention to the **IMPORTANT SAFEGUARDS**. Specific safeguards for the attachments as well as warnings and cautions are provided in each section describing the operation of that particular attachment.

Bosch Concept Series Kitchen Machine

The Bosch Concept Series Kitchen Machine is available in 5 models:

- **The MUM 7000 UC**

comprised of the electronic power unit with integral cord storage, six-quart capacity mixing bowl, bowl lid with integral filling tube and cover (MUZ7KR1), twin beating whisks, dough hook, motor drive cover and bowl scraper.

- **The MUM 7010 UC**

comprised of the electronic power unit with integral cord storage, six-quart capacity mixing bowl, bowl lid with integral filling tube and cover (MUZ7KR1), twin beating whisks, professional-style dough hook, motor drive cover and bowl scraper.

- **The MUM 7100 UC**

comprised of the electronic power unit with integral cord storage, six-cup capacity blender (MUZ7MX1), six-quart capacity mixing bowl, bowl lid with integral filling funnel and cover (MUZ7KR1), twin beating whisks, dough hook and motor drive cover.

- **The MUM 7150 UC**

comprised of the electronic power unit with integral cord storage, six-cup capacity blender (MUZ7MX1), six-quart capacity mixing bowl, bowl lid with integral filling funnel and cover (MUZ7KR1), twin beating whisks, dough hook, five-cup capacity food processor with safety locking lid (MUZ7MM2) and motor drive cover.

- **The MUM 7220 UC**

comprised of the electronic power unit with integral cord storage, 12-cup capacity slicer/shredder with three stainless steel blades (MUZ7TS1), six-cup capacity blender (MUZ7MX1), six-quart capacity stainless steel mixing bowl, bowl lid with integral filling tube and cover (MUZ7ER1), twin beating whisks, dough hook, safety cover and bowl scraper.

Unpacking

Carefully remove the power unit from its packaging and place it on the counter so it is ready to use. As you remove the accessories from the carton, check them against Figure 1 to assure that all the standard parts are present.

Electrical Specifications

Check to make sure that the voltage on which your kitchen machine is to operate is the same as specified on the rating plate. Standard North American models have an electrical power rating of 700-watt maximum power rating with the accessory attachment that draws the most power (some accessory attachments may draw less power).

Before Using for the First Time

Before using any of the attachments for the first time it is recommended they be washed, rinsed well and dried. Of the attachments supplied, with the systems in this manual, all parts, except the whisk holder for the twin beating whisks and the blender's blade/base assembly, are dishwasher safe:



MUM 7220 UC



MUM 7010 UC



MUM 7100 UC



MUM 7150 UC



MUM 7000 UC

Figure 1

- > The whisk holder should be hand washed in warm soapy water, rinsed and dried.
- > The blender's blade/base assembly should be washed under running water and dried.

Note: It is recommended that the blender's blade/base assembly never be left to stand in water or soap solution to prevent the bearing lubricant from being washed out.

Getting to Know Your Bosch Kitchen Machine

The Bosch Concept Series Kitchen Machines are comprised of various attachments, depending on the system purchased (see above). In addition to the attachments listed on the previous pages that are available with the standard systems, Bosch offers many special accessories.

Special Accessories

To allow you to get the most service from your Bosch Concept Series Kitchen Machine, Bosch engineers have designed a line of special accessories to expand the usefulness of your machine. In addition to the attachments that come with the various Concept Series Kitchen Machines, there are optional accessories that can be ordered separately. These accessories include a food and meat grinder, grain mills, citrus juicer and ice cream maker, plus additional attachments that can be used with the meat grinder: fancy cookie attachment, fruit pulper, pasta-making disks and grater attachment. See **SPECIAL ACCESSORIES**, at the back of this booklet, page 30. Or, to view all currently available accessories, visit our Web site at **www.boschsmallappliances.com**

Work on expanding the usefulness of the Bosch Kitchen Machine is a continuing process. If there is some type of accessory in which you are interested in that is not included at the back of the book, please either write us at:

- **Bosch Small Appliances Customer Support**
BSH Home Appliances
5551 McFadden Avenue
Huntington Beach, CA 92649

or call us at:

- 1 (866) 44BOSCH
[1 (866) 442-6724]

Power Unit Features

All MUM 7000 power units have the following features, refer to figure 2:

700-watt motor

The most powerful motor offered with any household kitchen machine.

Electronic speed control

Six-position rotary switch is located at front of power unit: 4 speeds plus a momentary pulse function and a stop position "O/Off," see figure 2a.

Control status indicator

Indicates when power unit is functioning normally, or if there is a problem that has caused the electronic safety control to be activated, see figure 2b:

- The indicator will glow steadily when the power unit is functioning normally.
- or,
- The indicator will flash if the electronic safety control of the power unit has been activated.

Mono drive

Four electronically controlled shaft speeds are all available from a single location; each attachment automatically connects to the appropriate drive speed.

Motor drive cover

Used to cover mono drive when not in use, see figure 2c.

Gentle start

a special feature that brings the motor up to speed over a two-second period; limiting splashing.

Convenient cord storage

Convenient cord storage is located on the back of the power unit, see 2d.

Integrated hand grips

Side recesses provide for easy lifting and carrying of power unit when not in use, see 2e.

Four rubber feet

Four rubber feet with formed suction cups provide the ultimate in stability, while also serving to isolate the power unit from the hard surface to minimize noise and vibration. Need clean smooth surface, see figure 2f.

Getting Started

The operation of your Bosch Concept Series Kitchen Machine is summarized below.

Specific instructions for using each of the attachments, provided with the kitchen machine systems covered by this manual, follow the summarized instructions. Please read the specific instructions thoroughly before using that attachment, paying particular attention to the IMPORTANT SAFEGUARDS and WARNINGS provided.

1. Place power unit on suitable work surface.

Before using the machine with any of the attachments the power unit should be placed on suitable work surface. The surface should be sturdy, smooth and clean; make sure that there is

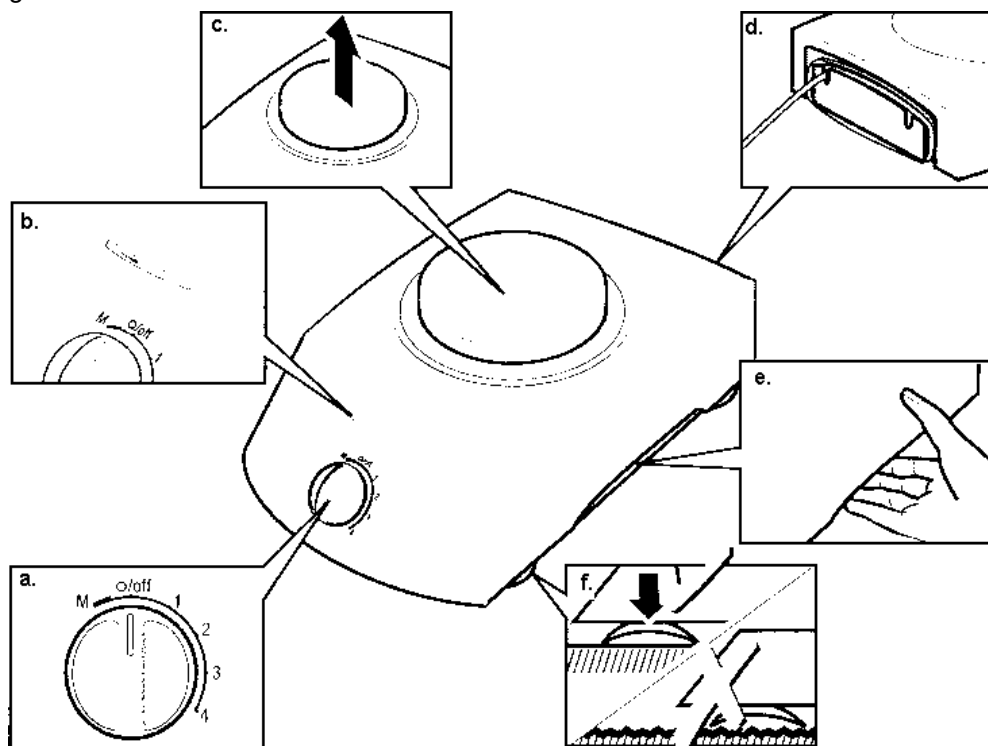


Figure 2.

no flour or oil on the surface. A clean smooth surface will provide the best footing for the suction cup feet on the power unit and will limit slipping and/or “walking.”

2. Plug power unit into power supply.

Unwind the power unit’s cord to appropriate length and plug it into a convenient nearby receptacle.

3. Remove motor drive cover.

Remove motor drive cover from mono-drive, see figure 2c.

4. Select attachment to be used.

Select attachment you wish to use and place on power unit. See specific instructions for attachment selected. Specific instructions are located on pages listed below:

Attachment	Pages
Mixing bowl w/dough hook	9-11
Mixing bowl w/twin whisks	11-14
Blender	15-17
Slicer/shredder	17-20
Food processor	20-24

Table 1.

5. Operate unit with rotary switch.

Once the attachment is in place, the speed of its moving components can be controlled through the use of the rotary switch at the front of the power unit. See figure 2a. The rotary switch has six positions:

- a. “M,” a momentary “pulse” position that provides full speed and power for the time it is held in position.
- b. “O/Off,” the off position.
- and
- c. Four speeds labeled 1, 2, 3 and 4. Speed 1 is the lowest speed. The speed increases with each succeeding step up to the highest speed, speed 4.

All models of the Bosch Concept Series Kitchen Machines incorporate an electronic safety control to protect the motor. If the safety becomes activated, the indicator will flash. See TROUBLESHOOTING at the back of this manual if status indicator is flashing.

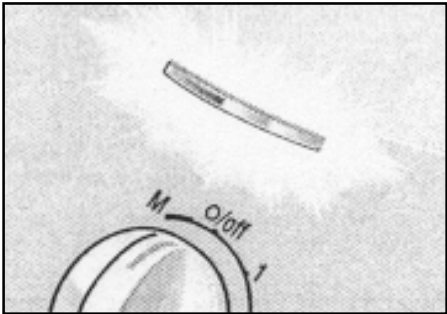


Figure 3.

6. Turn power unit off.

When your work with the attachment is completed or the capacity of the batch feed attachment has been reached, turn the power unit to off position, “O/Off” and unplug.

7. Remove the attachment.

Remove the attachment from the power unit, per instructions for the specific attachment being used.

8. Continue use.

If the attachment was of the batch feed type and you wish to continue using the attachment, empty the bowl or jar of the attachment per its specific instructions and reinstall the attachment as before. Repeat the steps 5 through 7 as often as necessary to complete necessary work.

9. Work completed, remove attachment.

If the attachment is of the continuous feed type or is the batch type and you have completed the work you wished

to perform with the attachment, remove the attachment from the power unit per the instructions for the specific attachment being used.

10. Place contents (batch feed type)

If the attachment is the batch feed type, disassemble per the specific attachment's instructions and place the contents in a suitable container.

11. Care and Cleaning

Once you have completed working with the Bosch Kitchen Machine, the next step is to disassemble and clean the attachments. If you wish to use another attachment please return to step 4, above.

Power unit

With the power unit turned off and unplugged, it should be cleaned only with a clean, damp cloth. Never use coarse or caustic cleaning products to clean the power unit. Never immerse the power unit in water. Then wipe off the motor drive cover and reinstall on the power unit.

The power unit may be left on the counter or stored for future use. In either case, always be sure to replace the motor drive cover on the mono drive. This will prevent dust and/or flour build-up in the drive.

The Bosch Concept Series Kitchen Machines have been specially designed to enable them to be stored in a drawer. Wind the cord around the cord holder and, using the carry grips, lift the power unit and place in your chosen storage area.

Attachments

The attachment(s) that have been used should be disassembled and washed, per their specific instructions, dried and stored for future use.

STANDARD ATTACHMENTS

Following are the specific instructions for the standard attachments provided with the Bosch Concept Series Kitchen Machines covered by this manual.

Mixing Bowl with Twin Beating Whisks and Dough Hook (MUZ 7 KR1 or MUZ 7 ER1)



WARNING

1. There is a risk of injury from rotating tools when using the mixing bowl with the dough hook or the twin beating whisks.
2. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas, bowl scrapers and other utensils away from dough hook and whisks during operation to prevent injury, and/or damage to the power unit or accessories.
3. Always work with the bowl lid fitted in place.
4. Do not change tools until the power unit has come to a complete stop; when switched off, the power unit will continue to turn for a brief period.

All models of the Bosch Concept Series Kitchen Machines are provided with a six-quart mixing bowl with twin beating whisks and dough hook. You may have either the stainless steel bowl or the plastic mixing bowl with the twin beating whisks and dough hook, see figure 1. Or you may have the standard dough hook or the professional dough hook. Additional mixing bowls are available as accessory items under the part numbers: **MUZ 7 ER1** and/or **MUZ 7 KR1**, refer to SPECIAL ACCESSORIES section at the back of this manual. The mixing bowl with dough hook and twin beating whisks consists of the following components, dependent upon the system you have, see figure 4:

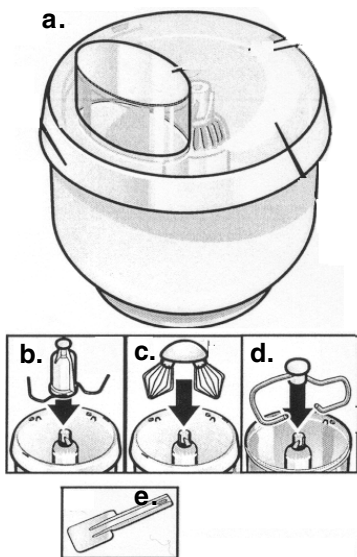


Figure 4.

- 4a.** Bowl (either stainless steel or plastic) with anti-splash cover and filling funnel cap
- 4b.** Standard dough hook (all systems except MUM 7010 UC)
- 4c.** Twin beating whisks
- 4d.** Professional dough hook (MUM 7010 UC model only)
- 4e.** Bowl scraper

How to Use Dough Hook

The dough hook and mixing bowl are intended to be used to knead yeast doughs and to mix cookie and pastry doughs and also when adding nuts, chocolate chips, dried fruit, hard butter or shortening, hardened brown sugar, etc. to batters.

Use of mixing bowl with dough hook

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to off position "O/Off,"

and that you have removed the motor drive cover.

1. Before using the mixing bowl and dough hook for the first time, it is recommended that the bowl, anti-splash cover, filling funnel cap and dough hook be washed. All components of the mixing bowl and the dough hook are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.

The driveshaft can be removed for cleaning by pushing down on the shaft, as shown in figure 5a. After washing, rinse and dry the driveshaft and replace in the bowl by pressing it in, from the bottom, as shown in figure 5b, until it snaps into place.

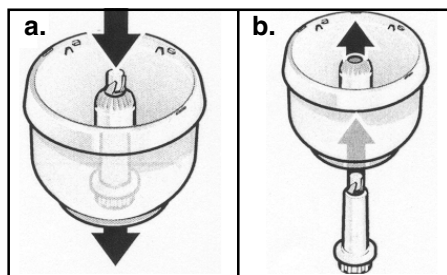
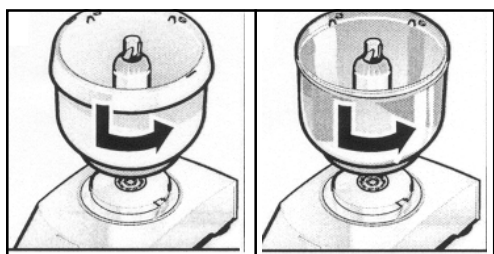


Figure 5.

2. If you have not already done so, remove the motor drive cover from the power unit's mono drive and place the mixing bowl, whether the stainless bowl or the plastic bowl, on the mono drive of the power unit and turn the bowl counter-clockwise with a slight downward pressure until bowl is firmly seated on the mono drive coupling, see figure 6.

⚠ CAUTION

Failure to make sure that the bowl is properly seated on the mono drive coupling before the power unit is turned on can result in damage to the bowl and/or coupling.

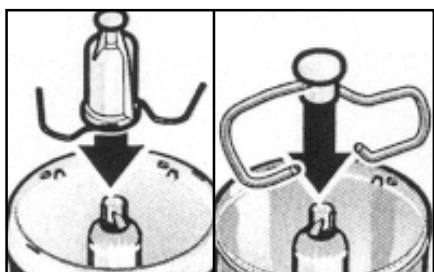


Plastic Bowl

Stainless Steel Bowl

Figure 6.

3. There are two styles of dough hook used with the Bosch Machine, the standard and the professional, but no matter which one you have they are mounted in the mixing bowl in the same way: engage the dough hook on the driveshaft of the mixing bowl by placing it over the center column, as shown in figure 7. Once in place, check to make sure dough hook has engaged the driveshaft by turning the dough hook clockwise while pushing down until it stops.



Standard
Dough Hook

Professional
Dough Hook

Figure 7.

4. Place the anti-splash cover on the bowl so that the tabs on the bowl fit into the recesses in the bowl cover and turn the cover counterclockwise to fasten the bowl cover to the bowl. See figure 8a.

The cover has an integral filling funnel with a cap. The funnel cap may be removed to add ingredients (see figure

8b), but the cover and cap should be in place whenever the power unit is in operation. The anti-splash cover and cap serve to prevent the escape of flour dust at the beginning of the stirring and kneading process and also serves to prevent accidental contact with the moving dough hook.

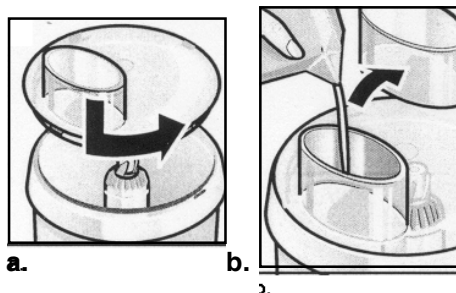


Figure 8.

Placing into Operation w/Dough Hook

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to off position, "O/Off." Unwind the electrical cord to the necessary length and plug into a convenient outlet. The mixing bowl with dough hook is now ready for operation. See table 1 for examples demonstrating the use of dough hook attachment. Sample recipes may also be found in recipes section, at the back of this manual.

How to Use Twin Beating Whisks

All Bosch Concept Series Kitchen Machines come with a twin beating whisk assembly, see figure 4c.

The twin beating whisks and mixing bowl are intended to be used for very light substances, such as cream, egg whites, sauces, batters and light pastry doughs that are thin enough to pour.

OPERATION WITH DOUGH HOOK AND WHISK ASSEMBLY

Below you will find a table listing examples of how the dough hook and the whisk assembly are to be used for various typical applications.

Attachment	Ingredients	Speed	Time	Max. Amount
Twin Beating Whisks	Egg Whites (2)	4	2 min. (approx.)	20 eggs (approx.)
	Whipping Cream	3	2 min.	6 cups (approx.)
	Sponge Cake (any recipe) Combine all ingredients Whip Fold in flour mixture Mix	1 4 M (pulse) 4	1/2 min. 4-6 min. 3 min (approx.)	3x basic recipe (6 layers)
	Basic Cake Batter Combine all ingredients Mix	1 4	1/2 min. 3 min.	3x basic recipe (6 layers)
Twin Beating Whisks/Dough Hook	Cookie Dough Cream, soft butter or shortening and sugar using twin beating whisks Combine flour alternately with liquid using dough hook Stir in nuts, chocolate chips, etc. using dough hook.	1 4 2 or 3	1/2 min. 3 min. (approx.)	3x basic recipe (9 dozen cookies)
Dough Hook	Yeast Dough Combine all wet ingredients Add flour in portions	1 1 or 2	1/2 min. 5 min. (approx.)	3x basic recipe (10, 1 lb. loaves)

Table 1. Examples of operation using whisk assembly and dough hook. Speed 1 should be used for initial stirring and combining. Place all ingredients into the mixing bowl, liquids first. Shortening must be soft (room temperature).

The dough hook should be used for all heavier substances such as cookie doughs, yeast doughs, pastry doughs and other heavy doughs. The dough hook should always be used when adding nuts, chocolate chips, dried fruits, hard butter or other fats, hardened brown sugar, etc. to a mixture.

Use of mixing bowl with twin beating whisks

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable surface and switched to off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the mixing bowl and twin beating whisk assembly for the first time, it is recommended that the bowl, anti-splash cover, filling funnel cap and twin beating whisk assembly be washed. All components of the mixing bowl and the twin beating whisk assembly are dishwasher safe, except the whisk holder.

The whisks may be removed from the whisk holder as shown in figure 9a, and washed in the dishwasher along with the mixing bowl and other components. The whisk holder should be washed in warm soapy water. After washing, rinse well and dry the whisk holder before reattaching the whisks as shown in figure 9b.

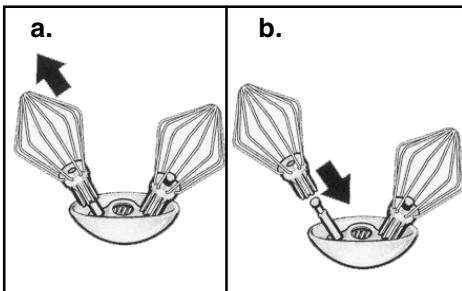


Figure 9.

The driveshaft should also be removed from the mixing bowl for cleaning, if it has not already been done. See previous section, covering mixing bowl and dough hook, for instructions on how to remove driveshaft.

2. If you have not already done so, remove the motor drive cover and place the mixing bowl on the mono drive of the power unit and turn the bowl counterclockwise with a slight downward pressure until bowl is firmly seated on the mono drive coupling, see figure 4.

CAUTION

Failure to make sure that the bowl is properly seated on the mono drive coupling before the power unit is turned on can result in damage to the bowl and/or coupling.

3. Place and engage the twin beating whisk assembly on the driveshaft of the mixing bowl as shown in figure 10a.

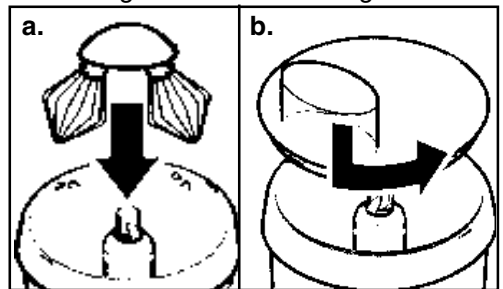


Figure 10.

4. Place the anti-splash cover on the bowl so that the tabs on the bowl fit into the recesses in the cover, and turn the anti-splash cover counterclockwise to fasten the bowl cover to the bowl. See figure 10b.

The anti-splash cover has an integral filling funnel with a cap. The cap may be removed

to add ingredients, but the cover and cap should be in place whenever the power unit is in operation. The anti-splash cover and cap serve to prevent the escape of flour dust at the beginning of the stirring process as well as prevent splatter, and also serves to prevent accidental contact with the moving whisks.

Placing into Operation w/Twin Beating Whisks

Make sure that the switch is in the off position, "O/Off." Unwind the electrical cord to the necessary length and plug into the wall outlet. The bowl with whisk assembly is now ready for operation. See table 1 for examples demonstrating the use of the twin beating whisks.

Mixing bowl tips:

1. When using the mixing bowl to knead or mix a recipe designed to be prepared by hand, you will find that with the Bosch Kitchen Machine you can usually place all the ingredients in the mixing bowl at once. When doing this, always place the liquids in first. This will assure more thorough mixing.
2. When adding ingredients to a mixture:
 - a. Turn the rotary switch to a lower speed;
 - b. Remove the cap from the filling funnel;
 - c. Add the ingredients through the funnel opening and replace the cap.
3. If a large batch of dough is to be left in the mixing bowl and allowed to rise, the cover should be removed and placed only loosely on the bowl so that it is free to move if the dough should begin to press on it.

Removing Contents

Before beginning to remove the contents from the mixing bowl, make sure that the power unit has been turned to off position, "O/Off." Remove the anti-splash cover by turning the cover clockwise and lifting off. Once the cover has been removed, the dough hook or the twin beating whisks may be removed by turning the hook or whisk assembly clockwise while lifting.

The mixing bowl can be removed from the power unit by turning the bowl clockwise while lifting.

The contents may now be used as desired.

Care and Cleaning of Bowl and Its Accessories

The mixing bowl, twin beating whisks (except for the whisk holder), dough hook anti-splash cover, filling funnel cap, and bowl, either the stainless steel bowl or plastic bowl, are dishwasher safe.

To facilitate cleaning:

- > The driveshaft should be removed from the mixing bowl, see figure 5; and
- > The whisks should be removed from the whisk holder, see figure 9a.

It is recommended that the whisk holder be washed by hand in warm soapy water, rinsed well and dried after each use.

The power unit of the kitchen machine should be cleaned using a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Blender with Unbreakable Plastic Jar (MUZ 7 MX1)

WARNING

1. There is a risk of injury from sharp blades when using the blender attachment.
2. Keep hands and utensils out of the blender jar while it is attached to the power unit.
3. Blades are sharp. Handle carefully.
4. To avoid injury, never place blade assembly on power unit without blender jar properly attached.
5. Always operate the blender with the cover in place.
6. The use of attachments, including canning jars, not recommended by the manufacturer, may cause a risk of personal injury.
7. When blending hot and/or frothing liquids, process a maximum of 18 fluid ounces (0.5 litres) at a time.

The MUM 7100 UC, MUM 7150 UC and the MUM 7220 UC Bosch Concept Series Kitchen Machines include the MUZ 7 MX1 blender accessory. The blender accessory consists of, figure 11:

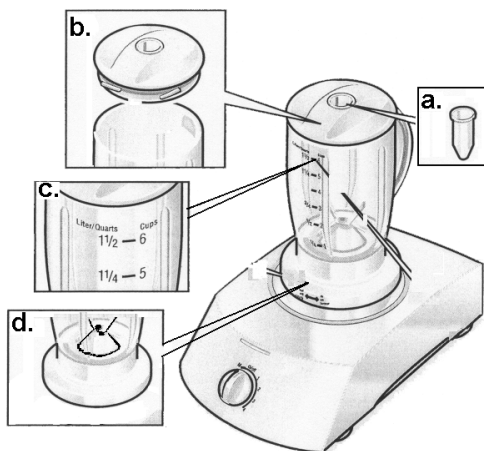


Figure 11.

- 11a. Cover closure/funnel
- 11b. Cover
- 11c. Blender jar
- 11d. Blade/base assembly.

How to Use Blender

Either this plastic blender or the stainless steel blender are available as accessory items under the part numbers:

- **MUZ 7 MX1**
for blender with polycarbonate jar;
or
- **MUZ 7 MX3**
for blender with stainless steel jar.

The blender has been designed for crushing ice; mixing liquids; pureeing vegetables; preparing special diet and infant foods; pulverizing fruit, vegetables, nuts and dried bread (for bread crumbs); and preparing mayonnaise and sauces.

Before beginning to use this or any other attachment, make sure that the power unit is on a clean, smooth, suitable work surface and switched to off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the blender for the first time, it is recommended that the blender jar cover, closure/funnel and blade/base assembly be washed. All components, except the blade/base assembly, are dishwasher safe. Remove the blade/base assembly from the blender, see figure 12.

CAUTION

Blade/base assembly is very sharp.
Handle with care.

The blade/base assembly may be easily removed, as shown in figure 12a, by inverting the blender and pressing down on the quick release handle and turning it counterclockwise until it stops and then lifting up.

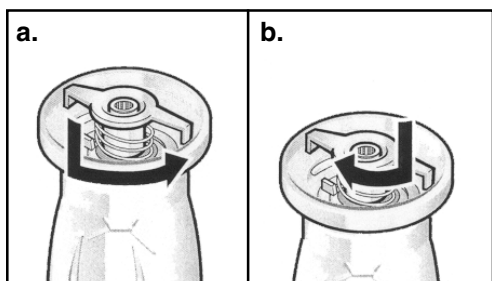


Figure 12.

Wash the blade/base assembly under running water. Do not place the blade/base assembly in the dishwasher or allow it to stand in water. This will tend to wash out the lubricant. After cleaning, rinse thoroughly and dry before using.

2. To assemble or reassemble blade/base assembly into the blender, insert the blade/base assembly into the blender jar as shown in figure 12b, press down on the quick release handle of the blade/base assembly and turn clockwise to the stop. The blade/base assembly is then back in place.
3. If you have not already done so, remove the motor drive cover and place the blender on the mono drive and turn counterclockwise to lock the blender in place.

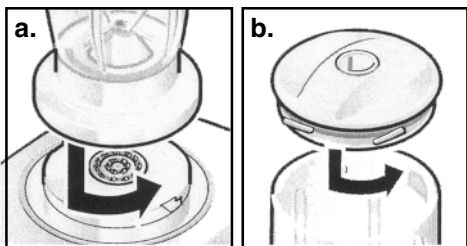


Figure 13.

Placing Blender into Operation

Make sure that the switch is in the off position, "O/Off." Unwind the electrical cord to the necessary length and plug into wall outlet. The blender is now ready for operation.

Normally when blending, the blender jar should be filled with the entire amount of material to be blended, if possible, before switching the appliance on. The cover and cover closure should always be in place after filling the blender jar and before switching the power unit to On. Any subsequent additions to the blended material should be made through the cover opening, see figure 14. For solids and/or granular material, remove the cover closure/funnel to add the material, as shown in figure 14a. For liquids, the closure/funnel may be left in place and the liquids added by pouring it into the closure/funnel, see figure 14b.

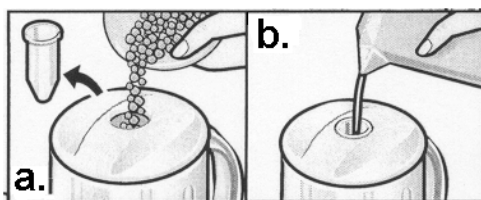


Figure 14.

Example of Use of Blender

To familiarize you with the operation of the blender, a sample recipe for mayonnaise is provided below:

Mayonnaise Recipe

- | | |
|-----|--|
| 1 | whole egg |
| 1/3 | cup of vegetable oil |
| 2 | tablespoons lemon juice or light vinegar |
| 1 | teaspoon sugar |
| 1/2 | teaspoon dry mustard |
| 1/2 | teaspoon of salt |
| 2/3 | cup of vegetable oil |

Mix all ingredients, except final 2/3's cup of oil, for a few seconds at speed 1, then quickly pour the oil in through the opening in the cover in a uniformly thick stream, as shown in figure 14b. Operate the blender at speeds 1 or 4 until mixture is thick and smooth (approximately 10-20 seconds). Makes 1 1/4 cups.